



ARHUMATIC

From experience in the fruit trade markets of France, Clémence and Thierry Ogez have honed their knowledge of quality, sourcing and seasonality. In 2014 they left the marketplace and with their passion, they began their journey to become true masters of their craft: rum arrangé.

At Arhumatic, Clémence and Thierry have combined their love of produce and rum, carefully sourcing both from the places that contribute something special and unique. Always seeking quality and authenticity, their collections evolve throughout the year, allowing the selection of ingredients according to 4 criteria: Seasonality, Quality, Taste and Perfect Ripeness. The research from fruit to glass is a long and demanding process: each expression of rum arrangé is produced with a variance in recipe until the perfect balance is struck showing the essence of Arhumatic.

VINEA AURI

RAISINS - RUM

STANDARD OFFERING

Rhum Arrangé - 30%, 700ml

DESCRIPTION

VINEA AURI is a new approach to this long enjoyed combination. Evocative of freshly baked pastries and hot drinks on a crisp evening, this is the rum raisin you never knew you'd crave. A blend of three types of raisins - from Chile, Greece and South Africa - are melded into a backbone of three types of rum - aged & unaged Jamaican rum and rum agricole from Guadeloupe. The results are a full experience - richly decadent with a hint of mischief.

HOW TO ENJOY

Always serve chilled.

Arhumatic *rum arrangés* can be enjoyed neat, over ice, or topped sparkling wine or water. Try it as a dynamic approach to cocktails, as the star of your drink or in a supporting role. A bottle of *rum arrangé* provides a convivial experience shared after dinner or as a complement to an afternoon with friends. In island culture, a bottle is often brought to a gathering and enjoyed in one sitting like a bottle of wine. Fruit may discolor if opened for extended periods of time.



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